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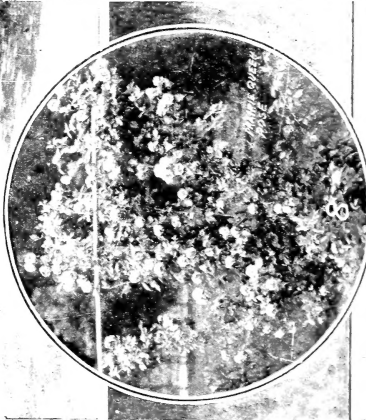
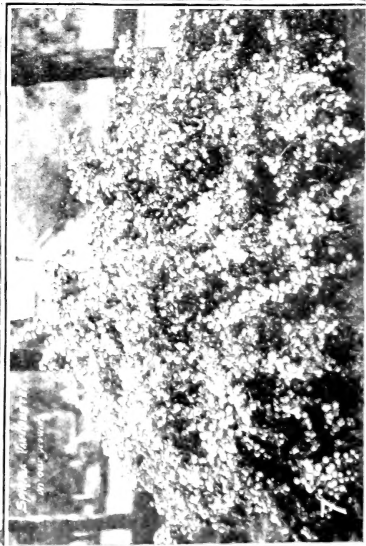
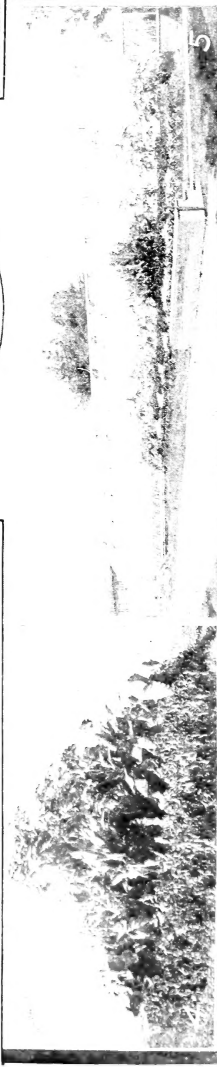
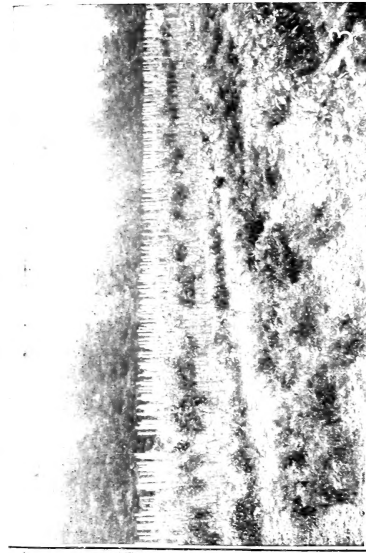
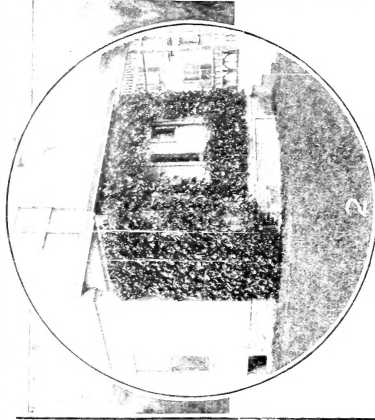
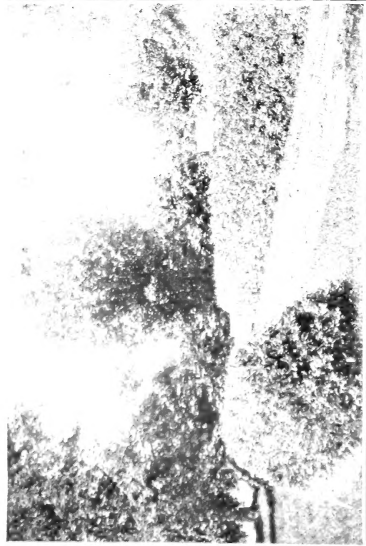
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Jewell Plum Book

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The Jewell Nursery Co.
Lake City, Minnesota



1. American Arbor Vitae as a hedge for driveway. 2. Ampelopsis Engelmanni on veranda. 3. H. P. and Tree Roses in nursery. 4. Bed of annual foliage plants. 5. See-
tion of Jewell greenhouses. 6. Young Pendulita Willow. 7. Spiraea Van Houttei. 8. Prairie Queen Rose on trellis. 9. Young Hydrangea P. G. in nursery.

JEWELL PLUM BOOK

The ancient Latin name of the plum was *Prunus*, which name now botanically covers a large class of trees and plants outside the well known plum of commerce. The designation of "prune" comes from this generic name, *Prunus*, and is applied to the dried fruit of the plum and specifically to those varieties of the plum most used for drying. The history of our cultivated varieties is even more immediately interesting than that of the apple. There are several distinct classes or groups of plums in which our present commercial varieties find themselves placed and which we here briefly outline that the reader may better understand their relation.



In the Jewell experimental plum orchard. Late summer, after cultivation has ceased.

The well known *Prunus Domestica*, and its varieties, which have long been common to the gardens of the Atlantic states are found thruout Asia and southern Europe. They were introduced into England from France early in the fifteenth century. The first trees brought to this country came with the establishment of the colonies. Perhaps the most important separate importation was that made by the French colonists in Canada, where some of the old French varieties are still propagated precisely as they were brought over. There are several distinct sub-classes in the *Domestica* group, such as the Green Gage or Reine Claude class, the Dame Aubert or



This view and the one on the next page were taken in the Jewell experimental plum orchard, showing two periods in the blooming season. The clean cultivation given the soil in early summer is here illustrated.

Yellow Egg class, the Prune proper, the Lombard type, etc. The Damsons are also generally conceded to be one of the oldest side branches of the *Domestica* group and the *Myrobalan* species, of which Mariana has claimed the most attention was most probably an off-shoot of the *Domestica* tribe originally. While few of the *Domestica* plums are strictly hardy as far north as Minnesota, there is a considerable demand among many of our customers in the more favored sections of the Northwest and we have therefore listed some of the most important and well known varieties of this class.

Prunus Simoni, the Simon or Apricot plum, came to this country from France about 1870. It was probably native to China and was brought to France by Eugene Simon. This seems to be intermediate between the apricot and the plum. It is most closely related to the Japanese plum and tho it has sometimes been supposed a hybrid, it is properly regarded as a distinct species. Probably the greatest value of the Simon plum lies in the readiness with which it blends with other types in hybridization and in the good results it gives in such crosses.

The Japanese Plums. The first Japanese plums were imported about 1870 by Mr. Hough of California at a cost of \$10.00 per tree. They quickly sprang into remarkable popularity wherever they were

found hardy. They, however, have been planted out of proportion to their relative merits and many varieties have been disappointing. They are exceptionally rank growers and many varieties need severe heading-in to keep them within bounds. They blossom early. The best varieties have excellent shipping and keeping qualities. Nearly all are tenacious cling stones.

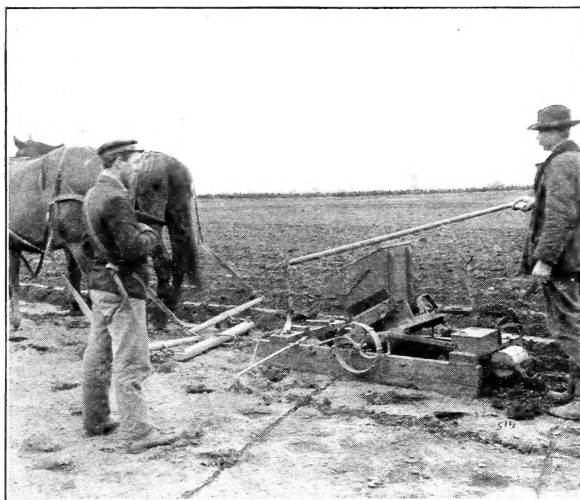
Hybrid Plums first really claimed attention in this country in 1893 when Luther Burbank, the famous California plant breeder, brought out his varieties, Golden and Juicy, with others which are less well known. Since that time a great number of new varieties have been created and the career of hybrid plums thus opened. No one can foresee the consequences, but any one who considers the case



in its various bearings will readily see that there are great possibilities in the hybridization of plums. The principle involved has been the crossing of varieties having different desirable characteristics which when combined would produce a fruit of better general quality, size, etc., than either possessed alone. Hybridization has been little practised among the native varieties now grown in the North, but it is probable that in the future great results may be brought about by our northern horticulturists working along this line.

The Native American Plum

The Native American Plums are by far the most important class of plums on the American continent, not only on account of



The seeding machine at work planting plum pits. Millions of plum seedlings are grown in the nursery to supply the trade with grafted stock, besides a vast number employed in our own grafting.

and there are to-day more named varieties of the Americana now cultivated than of any other class, not excepting the popular Japanese plums or the old established Domesticas. The native American varieties, like the Domesticas, fall into several classes, the most important of which are as follows:—(1) Those known as Americanas proper, form by far the largest and most important list; (2) The Hortulana group to which belong the Miner, Forest Rose, etc.; (3) The Wild Goose group which is little planted north of Mason and Dixon's line; (4) The Chicasaws which have also a characteristically southern range; (5) The Dwarf Sand Plum which is native to the prairies of the middle west.

The culture of the native plums has been chiefly developed in the Mississippi

their furnishing fruit in the extreme northern states but also on account of the almost limitless possibility for the future development of all-around better varieties for all parts of our country. This class of plums spreads over a far larger geographical range than any other



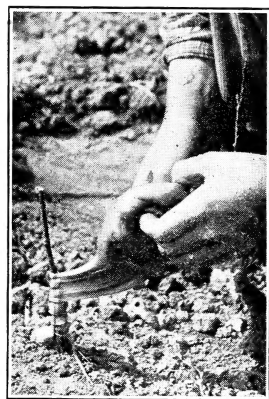
Grafting plum trees. Grading over the stock, preparatory to inserting the scion.

valley. This doubtless came from two causes. The wild plums were probably of larger size in the sparsely timbered wooded belts of this region than in the denser forests of the East; and the flower buds of the European plum were not found sufficiently hardy to endure the winters. Hence the pioneers, who were horticulturally inclined, made a virtue of necessity and transplanted the best wild plums to their gardens. As the country became more

settled and the wild plum thickets became fewer, the product of the garden plum tree

begin to find its way into market. Next, enterprising nurserymen discovered the possibilities of the fruit and began to propagate certain varieties for their trade. (Bulletin No. 63, Wisconsin Agricultural Experiment Station.)

In productiveness the native plums are unsurpassed by any other class of plums or indeed by any tree fruit. In fact the tendency of nearly all varieties is to over-bear, which however is easily overcome by judicious thinning



Grafting plum trees. Waxing the union.



Grafting plum trees. Inserting the graft.



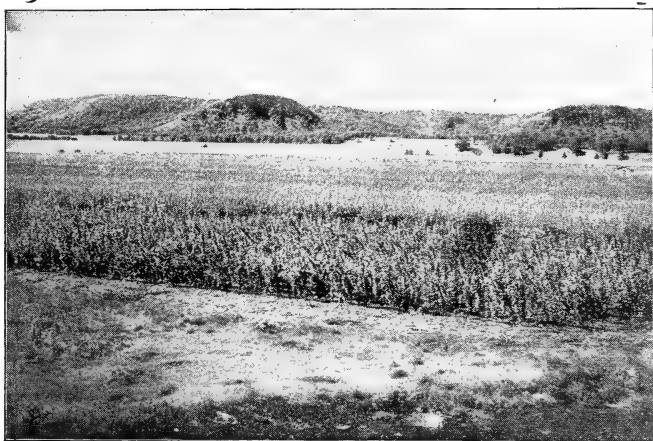
Portion of field after the grafting crew has been over it, showing rows of grafts with the wax around the union between the scion and root.



Block of plum seedlings for use in grafting hardy plums. These seedlings are grown from native wild plum seed and are what form the basis of hardiness in the famous Jewell plum trees.

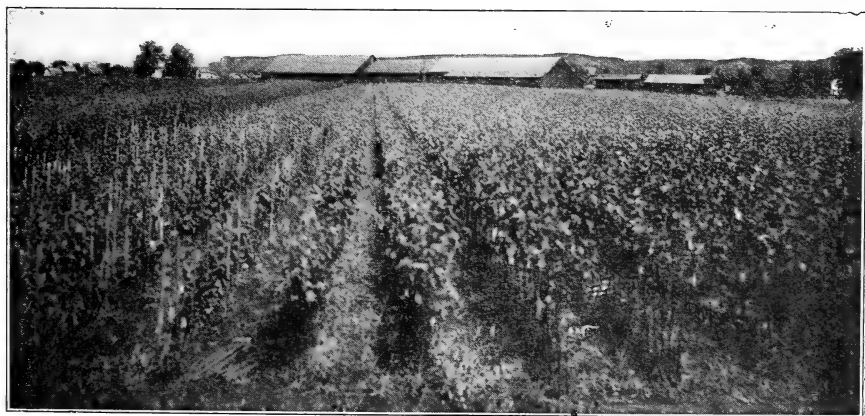
before the fruit is developed. They are all very regular in bearing and a good crop may be expected each season if proper care is given to the tree. No other fruit tree in this or any other section of the country is more easy of culture, when once it is understood, than is the plum of native origin. Unlike the apple, these plums have been here in this climate for hundreds of years and are so constituted in root, branch and fruit bud that the extremes of our seasons do not injure them. Thus the grower has only the matter of proper culture to contend with as the best varieties are all thoroly hardy.

In quality, the improved native plums are coming to be regarded as being equal to the old European sorts and many of them superior. As yet, they have not attained the large size characteristic of some of the *Domestica* and the Japanese varieties, and still when the question of flavor and quality is considered, it is well known that many of the fanciest and handsomest "fruit stand plums" are very inferior. On the other hand, nearly all of the native varieties described in this catalog are of fine flavor, juicy and of splendid quality both as a dessert fruit and for culinary purposes. In the sections



Overlooking a block containing about 400,000 grafted plum trees
in the Jewell Nurseries.

where they have been cultivated and are well known, there is a far larger demand in the market for native plums to be used in the various kinds of canning, preserving and other cookery than for the larger foreign plums which have more show on the outside but of poorer quality in the pulp. In fact all of the fruit dealers in the northwestern cities report a regular and fast growing demand for the native varieties and, bushel for bushel, they bring as large returns as any other class of plums. It is even claimed by many growers that there is more money in growing good plums for the market than any other class of tree fruits. With the enormous



Block of plum trees. Taken in the midst of their second year's growth. In the nursery the trees have to be tied to stakes while they are making their rapid growth. A very expensive process, but producing fine, straight trees.



The tree digger or root cutter. This machine is about to be run under a block of trees which are stripped and ready to be dug. It goes in deep and allows all of the fibrous root system to be retained.

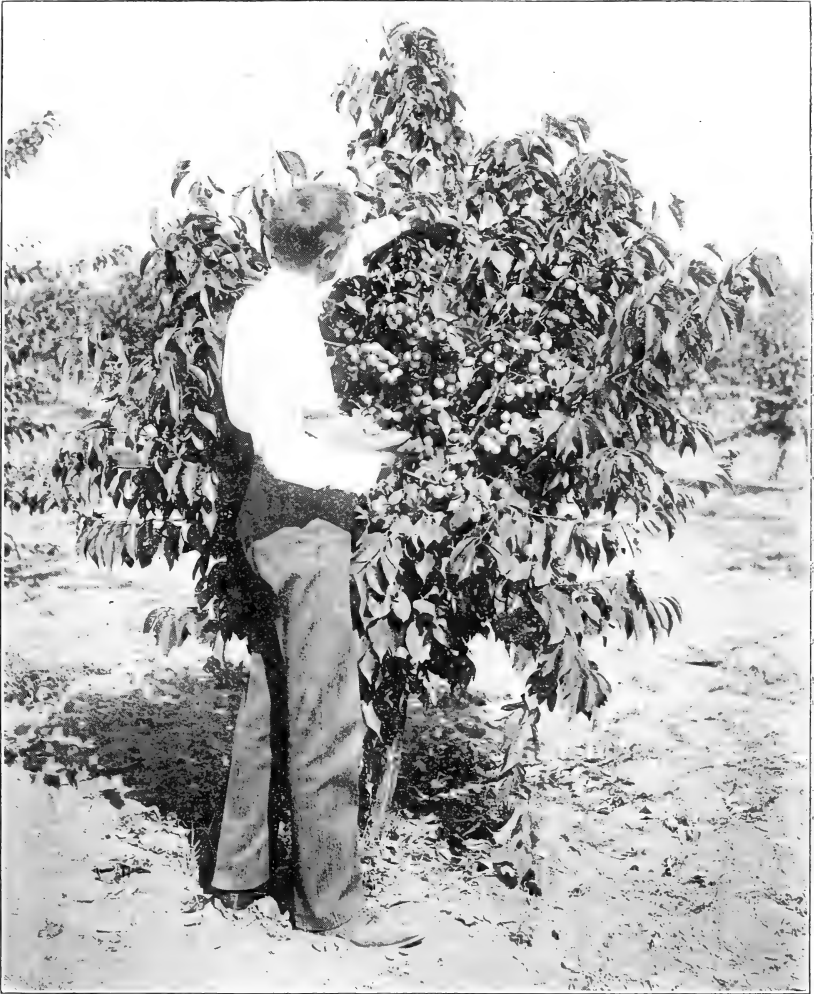
and foreign plums are used. As a rule more sugar is required for the native variety but there is a certain richness in their quality that is characteristic and not found elsewhere. No fruit grown makes a finer sauce for winter use when properly treated. The astringent principle found in some varieties may be overcome by covering the whole fruit with boiling water in which has been dissolved soda in the proportion of one-quarter teaspoon to each four to six quarts of fruit; let stand for ten minutes; then drain this water off and proceed according to recipe. The following recipes upon the next few pages are especially recommended:

natural productiveness of the native species coupled with their uniform hardiness, the grower has little to do but keep up the size and the quality of the fruit by judicious cultivation and care. Our sale of plum trees has more than doubled in the past five years which fact may be regarded as a straw showing the direction of the wind. The improved native plum has not only come to stay but it has taken its place beside the apple as a profitable commercial tree for northern orchardists.

Culinary value of the native plum. The improved plums of native origin are well adapted to all the culinary purposes for which the domestic



Plum trees put up in bale for shipping by freight or express. Single orders of fifty trees or less, where shipped direct, are packed in this manner.



A young Surprise plum tree bearing its first crop of fruit. Nearly all of the improved native or Americana plums bear very young. A good type of tree is here shown with its fruit within easy reach from all sides of the tree.

Canning. Pick the fruit when well colored but still a little hard; steam or cook in a porcelain lined kettle until tender; put in cans that have first been treated to boiling water and cover with boiling syrup made of equal parts of granulated sugar and water, filling the cans to the top; then run a silver knife around the can inside to let out the air, and seal at once. Plums cooked in the syrup are likely to be tough. Canned plums may be used for pies and puddings and for mixing with or flavoring other fruits. Plums are often canned without sugar to be used in winter to make fresh plum butter. The juice of canned plums makes excellent jelly.

Jelly. The fruit should be gathered when firm; this point is very essential as soft or over-ripe fruit will impair the



A young fruiting tree of Surprise. This tree was barely eight feet tall when photograph was taken.

color and is apt to give "stringy" or "syrupy" results. Put in large porcelain kettle with barely enough water to cover. Cook until tender but not until they are in a pulpy mass. Having previously covered a large jar with a cloth, strain the fruit in and let the juice drip thru but do not squeeze. When all has drained thru, strain once or twice more thru another cloth until the juice is clear. To one measure of juice provide one measure of granulated sugar but do not put together at once. A very important point in the making of plum jelly is that only a small quantity should be cooked at one time. Into a medium sized kettle put, say, four tumblers of juice; let it boil briskly 15 or 20 minutes; then

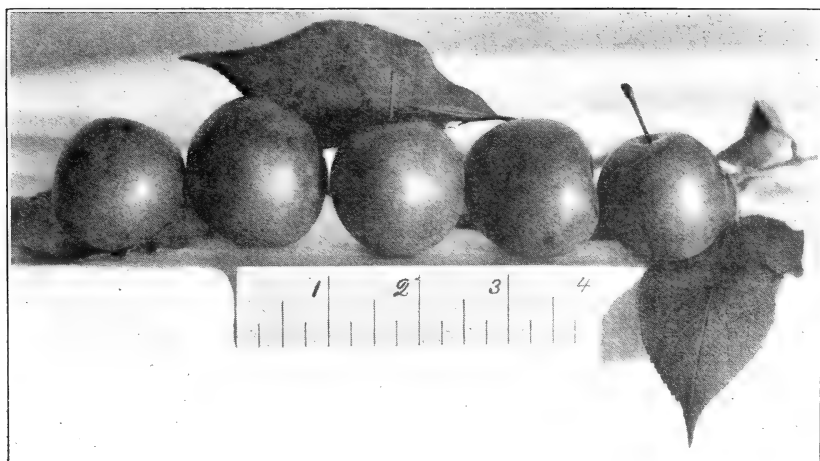


Surprise Plums. (Greatly reduced)



Weaver Plums. (Greatly reduced.)

add the four tumblers of sugar and in a very short time—usually from three to ten minutes—the jelly will be finished, light, clear and delicious. To test the jelly, dip a spoon into the boiling juice and sugar and hold it up; when the jelly clings to the spoon in thick drops take it off quickly and put into jelly glasses; cover with paraffine. The plum pulp which is left can be put in a colander and used; for plum butter. A very pleasant combination may be made by using apple juice with the plum in the proportion of one half each this makes jelly of a mild yet rich flavor and beautiful color.



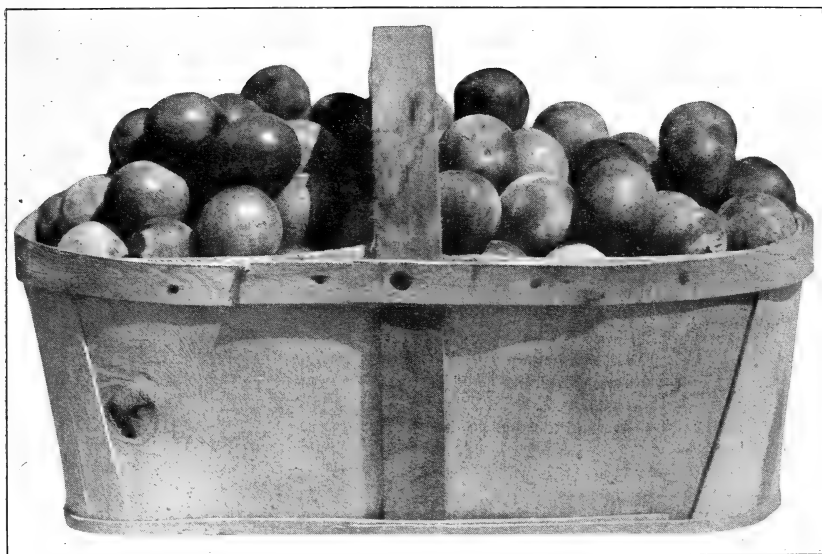
Forest Garden. (Greatly reduced.)



Specimen of DeSoto Plum. (Greatly reduced.)

Plum butter, jam or marmalade. Boil fruit in clear water until nearly done; remove from the stove and put in a colander and take out the pits; then rub thru a sieve to make the pulp fine; place pulp in a kettle with about half as much sugar as pulp (or if you wish to have it very rich, nearly as much sugar as pulp) and boil down to the desired thickness; stir almost constantly to prevent sticking. For free or nearly free stone plums, the following is still a better recipe: pare and take out the pits; sprinkle heavily with sugar and let stand over night; in the morning there will be juice enough to cook them; stir constantly while cooking and add more sugar if not sweet enough; this way preserves the grain of the fruit and if done properly makes a butter superior to peach butter; if put in sealed glasses less cooking is required than if put in open jars.

Plum preserves. Take equal parts of peeled plums and sugar; place in a stone jar, a layer of fruit and then a layer of sugar, alternating thus until you have the desired quantity; let stand over night; in the morning drain off the syrup that will have formed into a porcelain lined kettle; place same over the fire and let syrup come to a boil; then pour it over the fruit in jar again; repeat this every day until the fourth heating when fruit and syrup are both put in a kettle and boiled for a few minutes; then put in glass jars while hot, seal and put them away in a cool, dark place.



Native plums are often marketed in ten pound baskets, altho it is hardly practicable to fill it as full as is shown in the photograph. They should be put up tastily so as to make a good display.

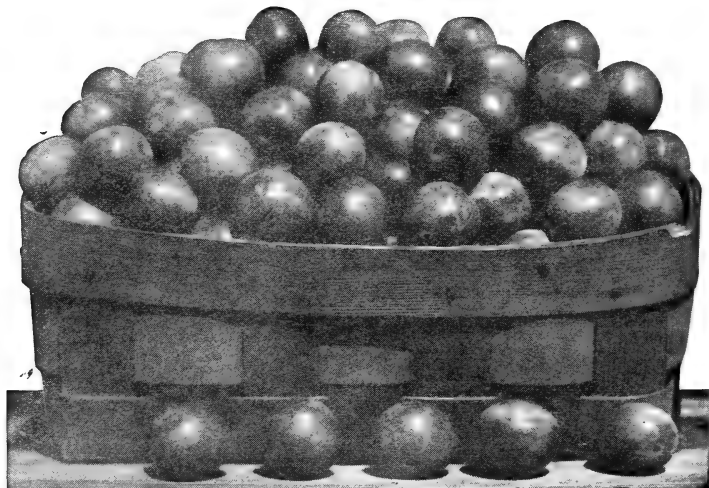
Spiced plums. Make a syrup allowing four pounds of sugar and one pint of vinegar to each seven pounds of plums; to this add a teaspoon full of allspice, one of cloves, two of cinnamon and one-half ounce of ginger, tying these spices in muslin and cooking them in the syrup; when it boils add the plums, bring all to the boiling point, then simmer slowly for fifteen minutes and stand in a cool place over night; next drain the syrup from the plums, put the plums into stone or glass jars, boil the syrup until quite thick and pour it over the fruit. It is also recommended pouring the boiling spiced syrup over the plums in a stone jar, drawing it off and bringing it to a boil every other day and pouring it over the plums again until it has been heated five times; this is said to preserve the plums whole.

Fresh plum sauce. A delicious sauce is made from fresh plums in the following manner. First peel the plums; if they are large varieties and free stone it is well to take out the pits but this is not important; place in dish on which they are to be served sprinkling plenty of sugar over each layer; set away and allow to stand an hour or two in a cool place; the sugar tends to draw out the juice and still the freshness is not destroyed.

Acknowledgement. In preparing the following descriptions, we owe special acknowledgment to Bulletins 68 and 87 of the Wisconsin Agricultural Experiment Station. These valuable Bulletins were edited by the late Prof. E. S. Goff who was well known thruout the United States as a student of the American Plum, and who published the first complete catalog of the western varieties. For assistance in the Domestica and Japan classes we are indebted to F. A. Waugh's "Plums and Plum Culture."

Standard List of Plums

Abundance (Japan). Imported from Japan by Burbank in 1884. One of the best known and deservedly popular of the Japanese plums. Fruit medium to large; color bright red, almost entirely overlaying a yellow ground; pit large, oval, flattened, cling; flavor sweet and rich; quality good to very good. Season early. Tree a strong, thrifty, upright grower, and an early prolific bearer. Was originally introduced under the name "Botan," but later changed to Abundance, by which it is now known.



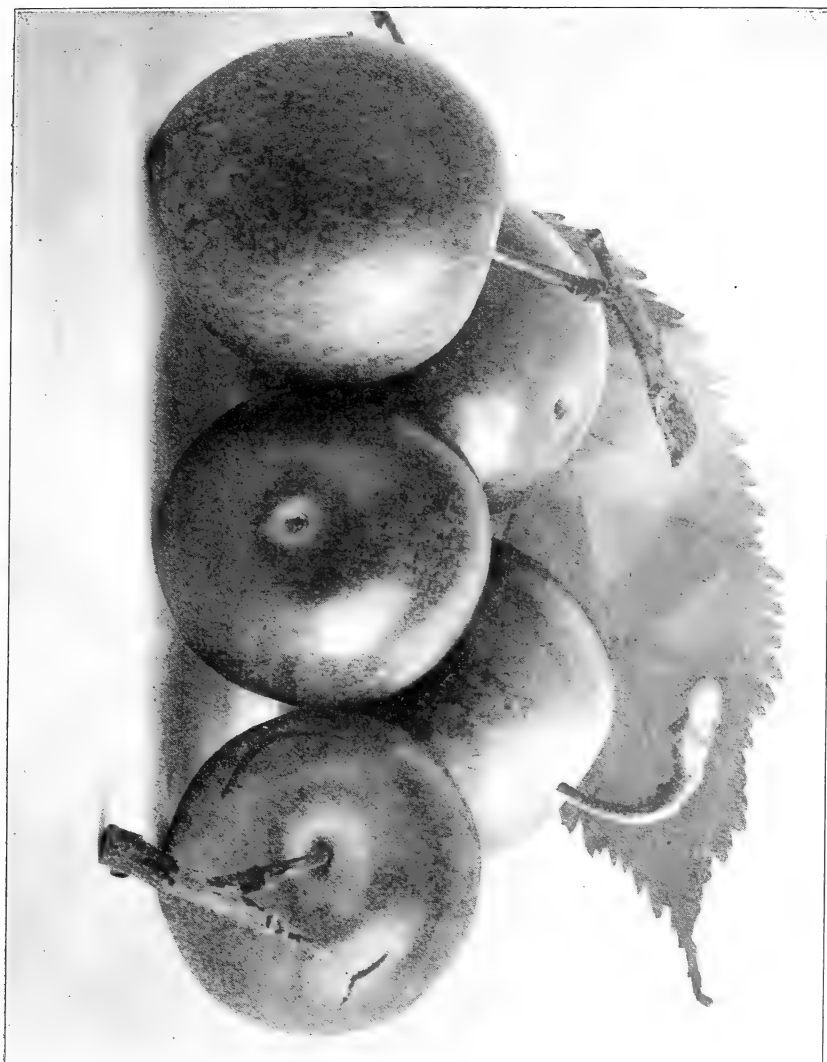
Basket of Americana plums. The improved Americana or native varieties offer size, beauty and the height of quality. They are unsurpassed in all that makes a splendid plum.

Aitkin (Nigra). Found wild in Aitkin County, Minnesota, (near Lake Itasca) and introduced by The Jewell Nursery Company in 1896. Has the most northern origin of any commercial plum and is also one of the very earliest to ripen, fully two weeks before DeSoto. Fruit large greenish yellow, ground covered with brilliant red, turning to dark red when ripe. Flesh yellow, rich, tender, juicy and sweet. Stone remarkably thin and almost free. Of splendid market quality, especially on account of earliness.

Arctic (Domestica). [MOORE'S ARCTIC] A well known variety and considerably planted where hardy. Tree rather vigorous with an upright, round head and somewhat spreading. Fruit medium, roundish; color black with a thin blue bloom, flesh tender, juicy, yellowish amber, very sweet; pit small, oval, nearly free. Season medium. It is one of the few black plums that are hardy, and is fruiting as far north as Minnesota under favorable conditions.

Burbank (Japanese). Imported from Japan in 1885 by Luther Burbank and has proven to be one of the most popular of its class. Fruit conical, large to very large; color dark metallic red on yellowish ground, skin medium; flesh yellow, firm, juicy; flavor rich and sugary; quality good to very good; stone roundish, cling. Tree very strong, wayward grower and requires frequent pruning. An early and profuse bearer and should be well thinned to secure large fruit. Large size and attractive color makes it popular on market.

Brittlewood. (Natural size.)



Brittlewood (Americana.) Said to be a cross of Harrison's Peach and Quaker. Originated in Nebraska and introduced about 1896. In form it is oval round. Large size, smooth but not glossy, with thick bloom. Skin thick, slightly stringy, in good shipping texture. Flesh firm and meaty, of good quality; flavor sub-acid. Bulletin No. 87, Wisconsin Experiment Station, describes it as one of the largest plums grown there. The tree promises to be productive, and the high quality of the fruit will doubtless render it of value both for home use and market.

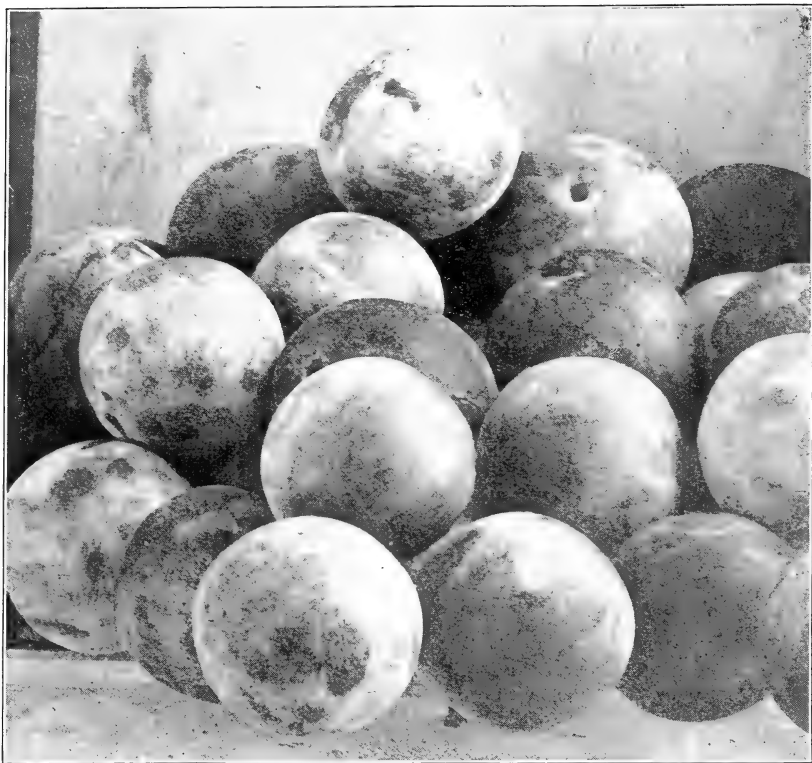
Cheney (Nigra.) Fruit irregular, oval, medium to large; color a dark and rather dull red with slight blue bloom; skin thick; flesh yellow and firm; stone large, pointed, oval, much flattened, cling. Season early. Tree a fine, vigorous, upright grower with large ornamental flowers. Found in La Crosse, Wis., and introduced by E. Marcle. One of the best and hardiest of the early varieties and will be found of value in every orchard as there are few sorts of its season.



DeSoto. (Natural size.)

De Soto **(*Americana*)**

Probably the most grown of any plum of the Americana group. Found wild on the Mississippi at DeSoto, Wisconsin, and introduced in 1863 by Elisha Hall. Quality unsurpassed and productiveness almost too great; tree should be well fed and the crop thinned to prevent overbearing and improve size of fruit. Season medium. Fruit medium; orange overlaid with crimson; flesh yellow and firm; of fine flavor and quality. Has been found a profitable market variety and excellent for all home uses.



Forest Garden. (Natural size.)

Forest Garden

(*Americana*)

Fruit large, nearly round, dull purplish red with thin bloom; flesh yellow, sometimes reddish next the stone; firm, sweet and of pleasant flavor; cling. Season medium. One of the most extensively grown varieties in northwestern orchards and generally reported as a profitable sort. The tree is a thrifty, upright grower, bears early and regularly, and seldom fails to produce a good crop. Found wild near Cedar Rapids, Iowa, and introduced about 1862.

Glover, N. D.

The trees ordered from you came here on April 19th and remitted for them that day, and hope you got your money before this. I must say this is the best rooted stock I have ever seen. It is the fiborous roots which take my eyes and I assure you I gave everything careful planting.

L. REED.

Hillsdale, Wis.

We wish thru these lines to express our sincere thanks for your very nice stock of fruit trees just received. These all came in fine condition. We will always deal with you gentlemen in the future.

SELSTAD BROS.

Glass (Domestica) [GLASS SEEDLING.] Originated with Alexander Glass, Guelph, Ontario. Said to be very similar to Quackenboss. Fruit round, oval; size medium to large; cavity shallow, wide; color blue, with fine white dots, and blue bloom; skin thick, firm; stone oval, cling; flesh greenish, meaty, yet juicy and of excellent quality. Season medium. One of the few blue plums that has proven strictly hardy in the latitude of Minnesota and is growing in favor on that account.



Hammer. (Natural size.)

Hammer (Americana Hortulana). Originated 1888 with H. A. Terry, Iowa, and said to be a hybrid between the Americana and Miner types. Fruit medium to large, round; color crimson with yellow dots, blue bloom; stone small, flat, nearly free; beautiful in appearance and very superior in quality. Season medium to late, coming after Wolf in most localities. Tree is hardy and productive; inclined to overbear somewhat. Generally commended by those who have grown it and is being considerably planted.

German Prune (Domestica) One of the very oldest varieties known, having been grown in Europe since before the beginning of horticultural history. Fruit long, oval; small to medium; color blue with blue bloom; flesh greenish slightly yellow; stone small, oval pointed, very free; quality fair to good. Season medium. Tree is a tall vigorous grower and very productive. Has been extensively grown, chiefly because of the thrifty quality of the tree; fruit is better for home use than for market.



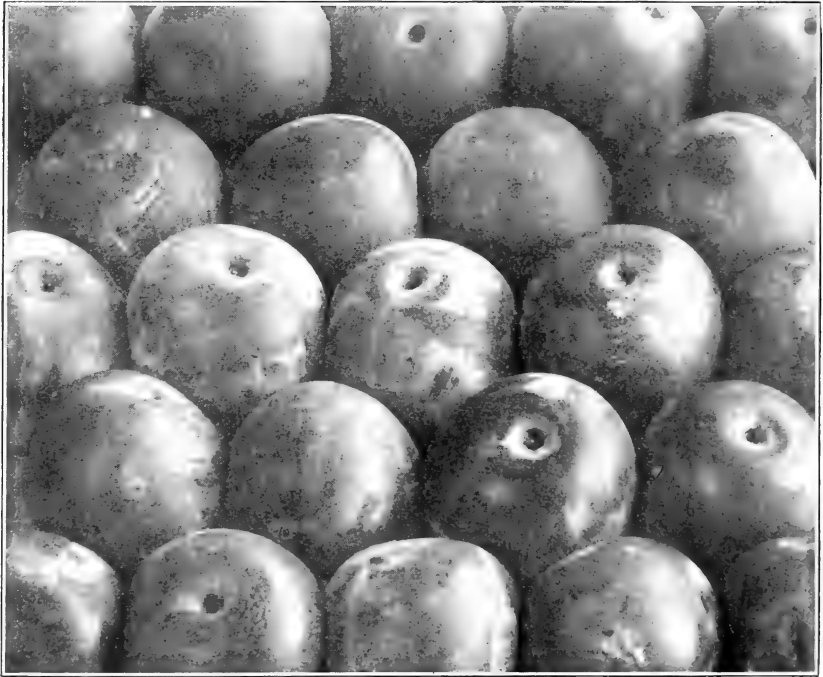
Hawkeye. (Natural size.)

Hawkeye (*Americana*)

One of the largest, best and most profitable market plums grown in the Northwest and has been one of the most extensively planted both in commercial and home orchards. Fruit large, round, oval; thick skin that bears handling; color dull red over yellow; flesh yellow and of prime quality. Tree vigorous and hardy. Bears young and is reported everywhere as prolific and regular. A splendid shipper as it stands long travel. Is valued both for fresh fruit and culinary purposes.

Green Gage (Domestica) This is one of the oldest known varieties, belonging to the Reine Claude group, having been brought to France from Italy about 1500 A. D. by Queen Claudia, from whom the class derives its name. Fruit medium, spherical; color a dull greenish yellow with white bloom; skin thin; flesh white, juicy, sweet; quality good to extra good; stone usually cling but sometimes more or less free. Season medium. Tree small. One of the most popular culinary plums where hardy.

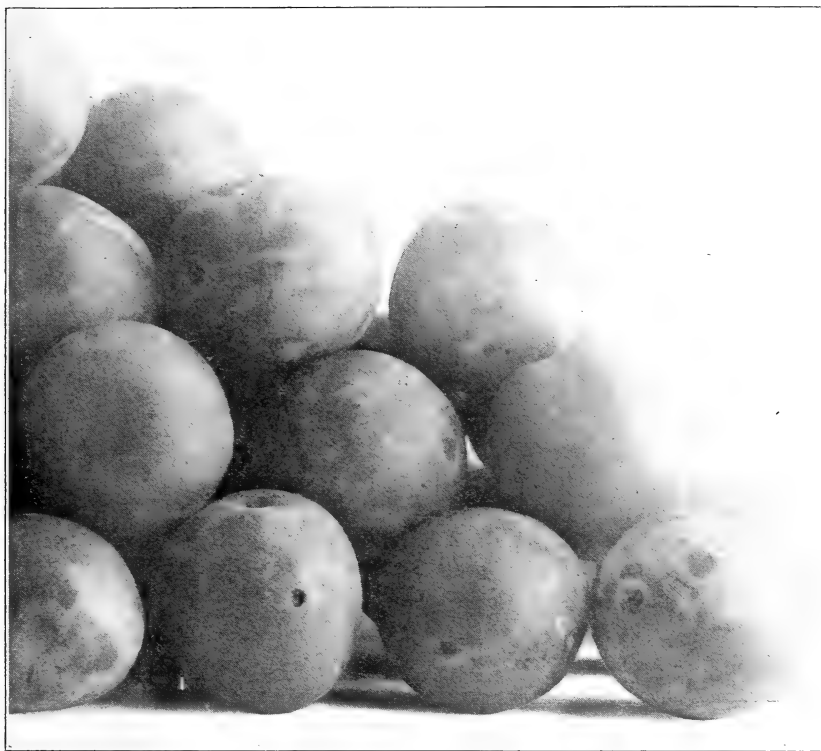
Lombard (Domestica). Fruit oval, medium to large; color delicate purplish or reddish violet with blue bloom; flesh yellow, firm, of fair quality; stone cling. Season medium to early. Said to be a New York seedling, introduced to Massachusetts by Mr. Lombard. One of the most extensively grown in the Northeastern States. Occupies among the Domestica plums somewhat the same place as Ben Davis holds among apples, including adaptability to all soils, thrift under neglect, good bearing and mediocre quality.



Swedish Krikon. (Natural size.)

Krikon (Domestica). Introduced from Sweden in 1901 by Nels Anderson of Lake City, Minnesota. It is one of the few blue plums that are successfully fruited in the latitude of Minnesota. Tree is an upright grower, with small round, clean foliage. In habit it is naturally symmetrical and requires little pruning. In fact should be cut back very sparingly. Branches low which makes it especially adapted to open locations. Fruit is medium in size, somewhat larger than the Damson and borne on short stiff stems. Color dark purple; thin skin; meat solid, of a high green color, very juicy and sweet, entirely without astringency. A productive variety, an annual bearer. Its northern origination gives it a late blooming habit which is an important feature in this latitude.

Miner (Hortulana). Fruit round, oblong; size medium often small; color dull red with many conspicuous yellow dots and bluish bloom; skin thick; stone medium, cling; quality fair to good. Season late. Is generally productive when planted with other varieties. Not of superior quality but lateness of season makes it profitable where successful. One of the oldest native varieties known, tho not so valuable as its wide reputation might indicate. Originated 1814 in Tennessee by Wm. Dodd, an officer under General Jackson, from seed given him by an Indian chief.



Ocheda. (Reduced.)

Sioux Falls, S. D.

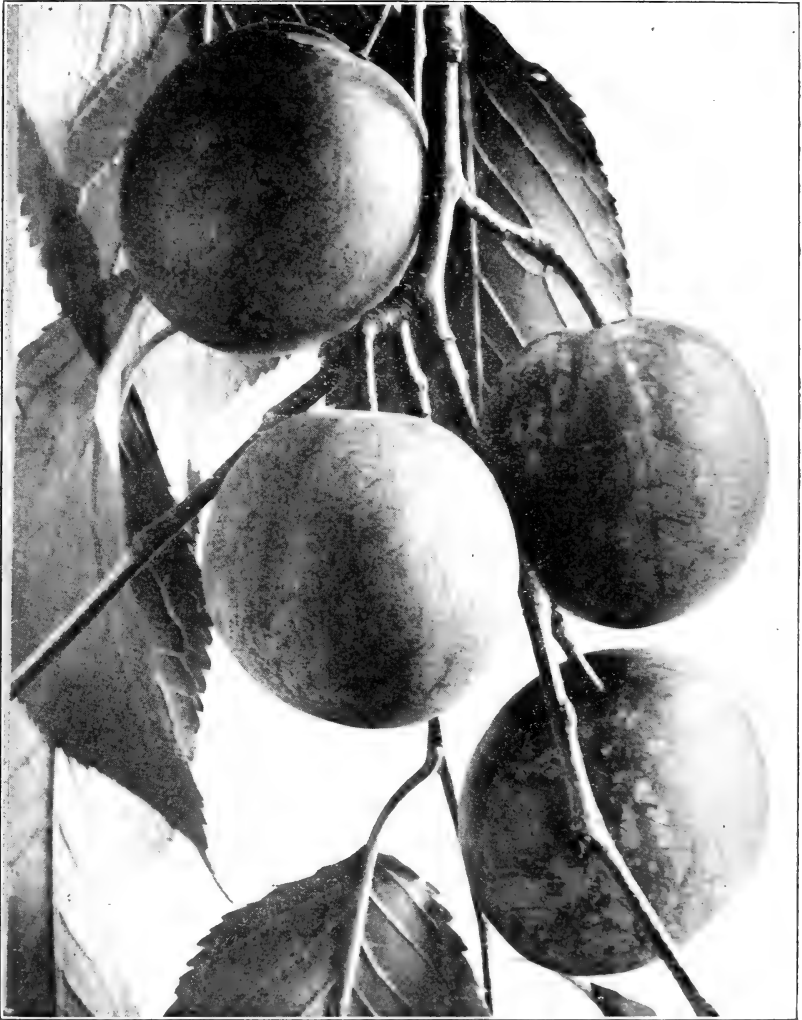
I have used stock from your nursery on my farm in Clay County. I came to South Dakota in 1870. The first orchard I put out came from the east and I lost every tree. Then I tried another nursery, but I did not have very good success until I bought some from you. Northern grown stock does the best in Dakota.

L. A. B.

Everly, Iowa.

Having bought trees of you before and always well treated, I come again today with an order for nursery stock.

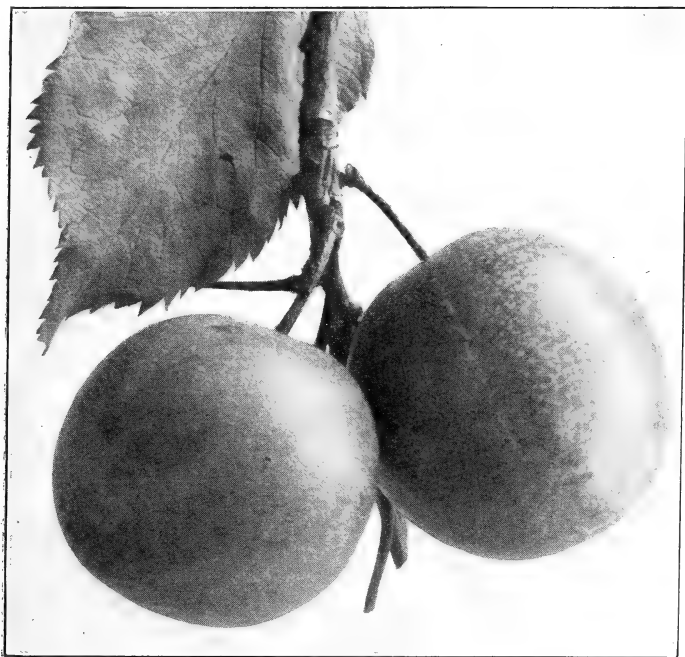
JURGEN SCHMIDT.



Ocheda. (Natural size.)

Ocheda (Americana). A wild variety; discovered and introduced by H. J. Ludlow, Worthington, Minn., (who was also originator of the famous Okabena apple). Has been rapidly growing in favor and is now being generally commended for home and market production. Size medium; dull, finely-mottled red with rather thick bloom; flesh rich yellow; sweet and rich in quality; skin medium thick and without harshness; stone semi-cling. Season medium to late. A good keeper and markets well. Tree vigorous, productive and a reliable fruiter.

Quaker (Americana). Discovered wild about 1862 by Jos. Bundy, Iowa, and was so named as a compliment to Mr. Bundy, who was a Quaker. Fruit large to very large, round; color dark red with thick blue bloom; flesh yellow, stone nearly free. Season medium early. One of the old list that is again coming into favor. The quality is high and is regarded by many as being one of the best of the Americanas. The tree is vigorous and productive; regular in bearing and well grown.



Rollingstone. (Natural size.)

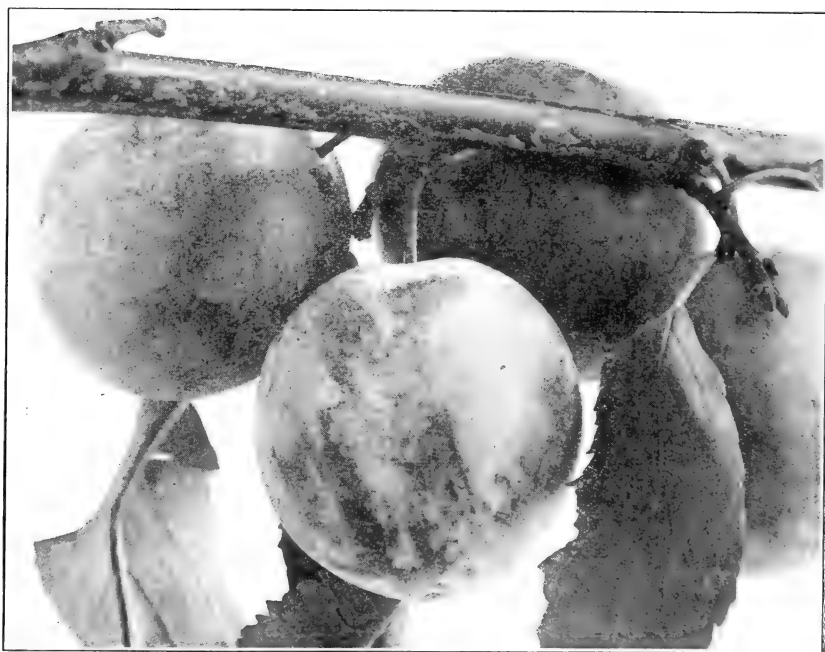
Rollingstone (*Americana*)

Discovered about 1860 on Rollingstone creek (Minnesota) by the veteran plum specialist, O. M. Lord. Size medium to large, (overbears like the De Soto and should be thinned to secure large fruit); round, flattened; pinkish purple, mottled and spotted, thick skin; flesh firm, very sweet and excellent in quality; stone semi-cling. Season medium. The fruit of this variety is not subject to rot and is excellent for shipping. Has been planted and generally highly commended as a vigorous, hardy and productive variety. An early and dependable annual bearer.

Stoddard

(*Americana*)

Fruit oblique oval, large, with little or no cavity, short and stout stems; color pinkish red over yellow, with very fine white dots and bluish bloom over all; skin thick and therefore a good shipper, flesh yellow, fairly juicy and of good quality; stone medium, cling. Season medium early. Irvins (Iowa) says of it, "Largest on my grounds; comes into bearing very early; extremely productive; very fine quality." Tree is a vigorous, upright grower and has proven hardy.

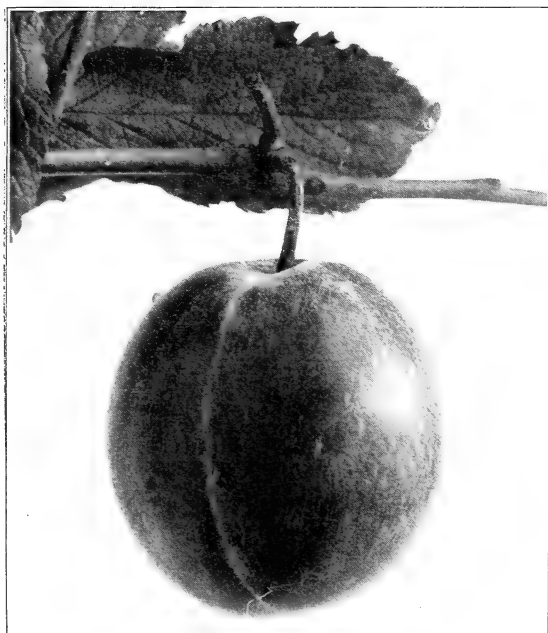


Stoddard. (Natural size.)

Shipper's Pride (*Domestica*). Origin, New York, near Lake Ontario and in that section has stood the coldest winters without injury, bearing large crops annually. Popular in the east and has been fruited successfully as far north as Minnesota. Fruit large to very large, round; color dark purplish blue, very handsome. Season medium, late. Excellent for canning and, as its name indicates, is a good variety for distant shipping. A prime market sort where hardy, owing to its large, even size, specimens not infrequently measuring two inches in diameter each way.



Surprise (*Hortulana*)



Surprise. (Natural size.)

A variety introduced about 1899 by Mr. Martin Penning of Sleepy Eye, Minn., and is said by many to be the finest in quality of any of the cultivated varieties in the native Miner group, also the hardiest of that type. Fruit large to very large; skin medium, thick, tender; bright red; flesh pale yellow, meaty and of fine flavor; quality extra good. Season medium. Tree an upright, vigorous, healthy grower and is everywhere reported very productive. A splendid variety for either home or commercial culture and should be found in every collection.



Terry. (Natural size.)

Terry. (Originally known as Free Silver). Originated by H. A. Terry, the venerable plum specialist of Crescent, Iowa, and first fruited in 1896. Bulletin 46 of Iowa Experimental Station, shortly after its introduction, says, "One of the largest and handsomest native plums yet produced." Bulletin 93 South Dakota Experimental Station, "Bore a heavy crop which ripened Sept. 7th, and in size of fruit the largest variety that year on the grounds; fruit very large; color dark, rather dull red. Fairly good crop and ripens very evenly. Resembles the Hawkeye but runs larger in fruit."

Shropshire-Damson (Damson). An old English variety introduced into this country years ago and probably the most largely cultivated of any of the Damson plums. Was an early favorite in the eastern states and is still perhaps the favorite of its class. Fruit oval, size medium to small; hardly any cavity on stem end and no suture; stem short; color blue with no visible dots; blue bloom; skin firm; flesh greenish; flavor rather sour and of fair quality, good cooker. Tree a good grower and enormously productive.

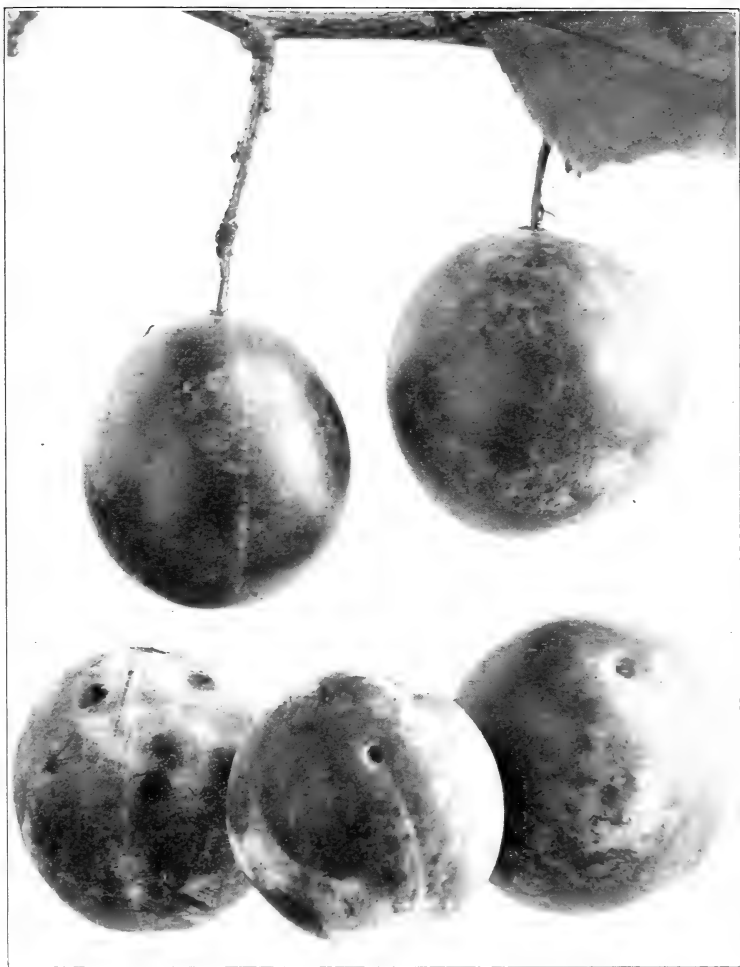


Weaver. (Natural size.)

Weaver

(Americana)

One of the few free stone plums that are hardy enough to be commercially successful in the north. Has been well tested, under cultivation since 1875, and widely distributed thruout the North-west. Fruit large, oval, with prominent suture; color orange heavily overlaid with red; skin thick with light bluish bloom; free stone; flesh firm, clear golden; quality rich, splendid. Season medium late. Tree strong upright grower and very productive. Weaver, well grown, has a large market demand, and for all culinary purposes is unsurpassed.



Wolf. (Natural size.)

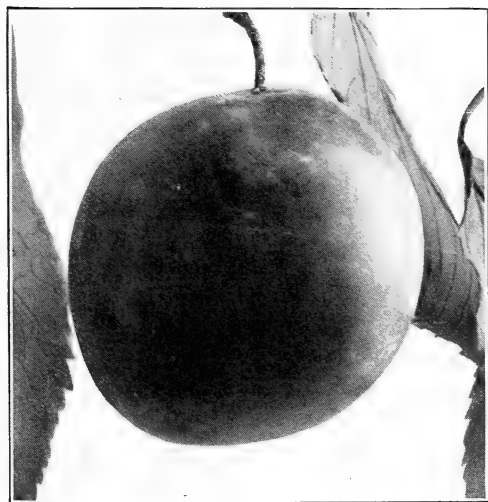
Wolf
(***Americana***)

Originated about 1852 on the farm of D. B. Wolf (Iowa). No western native has perhaps been more generally commended than this. It is pronounced productive and regular in bearing from southern Iowa and Nebraska to Stonewall, Manitoba, and appears to be generally satisfactory. Fruit round-oval, large, color crimson over orange, prettily dotted, with bluish bloom; flesh yellow and of good flavor and quality; stone perfectly free. Season medium. Tree beautiful and symmetrical; inclined to overbear. Very popular in

Wild Goose (*Hortulana*). The first native plum to be generally propagated and planted. Was discovered in Tennessee before 1850 by a man who shot a wild goose near the original tree (at least so goes the story). Fruit medium, bright, clear red; thin but tough skin; flavor rather sweet. Season medium early. Tree healthy and spreading, blooms in large, snowy banks, and is ornamental. Requires more cross-pollination than most varieties. Quality not extra, but on account of earliness, productiveness and good shipping quality, has been popular where hardy.

Wyant (*Americana*)

Fruit medium to large, slightly oblong; color purplish red,



Wyant. (Natural size.)

inclining to orange on shaded side; stone semi-cling; skin thick; flesh rich yellow; sometimes red next the stone; quality good, tho variable, being sometimes quite astringent. Tree is a spreading grower and is reported very prolific. A fine appearing plum; some growers consider it superior to Weaver, but that seems still an open question. It is certainly a splendid plum for both home use and market. Originated with Mrs. Mary Wyant (Iowa) about 1871.

Barnesville, Minn.
Of the cherry trees I got two years ago, eight are beginning to bear. The plum trees are all alive but one and four had plums on last year. We had our first Wealthy apples last year which were very nice but we have been raising crabs for the last 25 years. We raised about 1000 quarts of strawberries last year from the plants I got of you.

WM. BRATON.

St. Paul, Minn.
I wish to thank you for the fine lot of trees you shipped to me. I am highly pleased and delighted with my trees. I finished planting in April and they are looking fine. If I do not have a fine orchard from this year's planting it will not be the fault of the Jewell Nursery Co., but my own. I shall want a few hundred more next spring.

E. YANISH

The Compass Cherry-Plum

Probably no variety of stone fruit grown in the northwestern states has attracted more attention than the Compass Cherry-Plum. Being itself the product of deliberate and scientific hybridization, it has not only called the attention of northern horticulturists to the



Fruiting branch of young Compass Cherry tree showing the cherry-like foliage and the fruit combining the characteristics of both the plum and cherry.

possibilities of producing cherry trees that will in this climate be as hardy as our native plum, but it has also given people in the extreme sections of the prairie a variety of fruit for which they had been long looking. Now that the successful culture of apples and plums in this region has become an accomplished fact, there has arisen a constantly felt demand for a hardy cherry that has led many horticulturists to attempt the experiment of creating one. To M. H. Knudson of Springfield, Minn., belongs the honor of having attained the first successful result.

How it was produced Mr.

Knudson briefly outlined for the Minnesota Horticultural Society as follows: "In the spring of 1891 I took flowers from the Morello cherry and Miner plum. I applied the pollen of these both at the same time to the blossoms of

the Sand Cherry (*Prunus Besseyi*). I did this several times after which I left them alone. The fruit from the blossoms when ripe was much larger than the others. The same fall I planted one of the pits from the fruit thus procured. This hybrid seedling grew well and fruited in 1894, just three years from the time the seed was planted. (This was the original Compass tree.) It has fruited every year since and I believe it is the hardiest of all stone fruits."

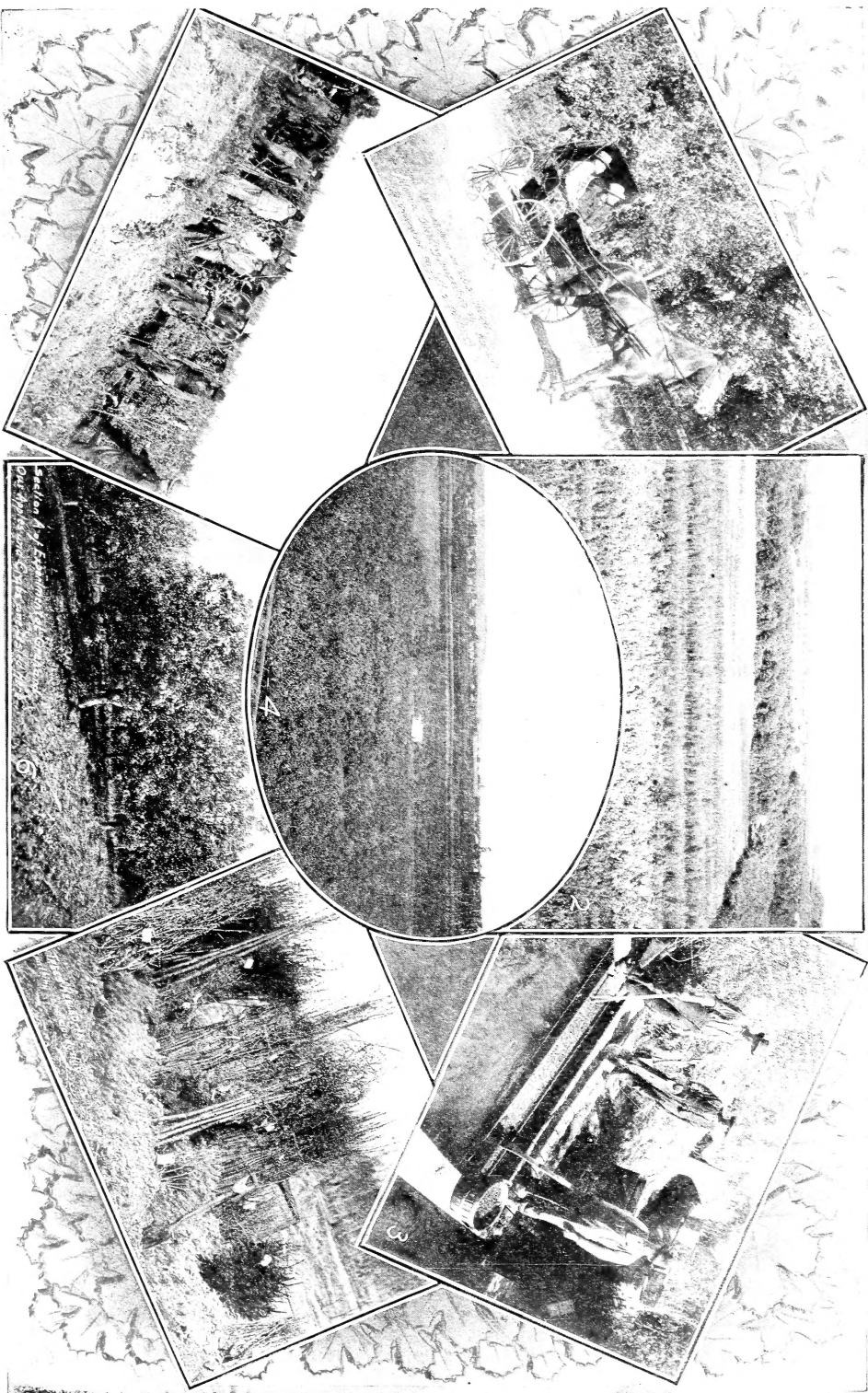
We early recognized the value of this hybrid for culture in exposed locations common to this and adjoining states and began testing it in our experimental orchard. A few trees were propagated and distributed thru Minnesota, North Dakota, Montana and Manitoba as a further test of its capabilities. From every side came such encouraging reports that we began growing it in quantity for the northern trade and each succeeding year seems to prove that it is giving greater satisfaction both in hardiness and fruitfulness.



The Compass Cherry-Plum is absolutely hardy. All of our stock of this variety is grafted on hardy wild plum roots, thus making every tree "iron clad" both in root and branch. When propagated in this way they require no protection whatever and are in every particular as hardy as the Oak. (We wish here to warn planters that some growers are selling Compass Cherry budded on peach roots and Myrobalan plum stock. Such trees are worthless in this climate.) The tree is low growing with long graceful branches and bright foliage, resembling a cherry in appearance and habit of growth.

Its early bearing is wonderful. We have often picked several quarts of fruit from a field of grafts five months after the grafting had been done. A great many two-year olds as they stand in the nursery row are found with cherries on them and we hear constantly from buyers that many trees fruit well the same year they are set out.

In hybridization, the Compass largely lost that astringency near the skin so characteristic of the Sand Cherry. The amalgamation seems to have considerably developed the tender flesh and juiciness characteristic of the Cherry. In shape, size and coloring of the fruit, the characteristics of the plum and cherry are about equally divided. When young and green, the fruits have more the appearance of undeveloped plums, but as they mature they fill out and become more round like the cherry. The pit is still somewhat elongated tho its cherry parentage has made it nearly round the other way. In color it changes from green to a bright red, deepening as it becomes ripe until it reaches a rich dark wine color. For canning, the Compass is unsurpassed in this latitude as it has considerable of that quality so desirable in sour cherries of the Kentish type, etc. While the Compass thus fills a unique place in the north, where it stands today as the principal hardy fruit approaching the cherry, it still cannot be compared with the well known commercial cherries grown in our eastern and central states and is not recommended where cherries of the Morello type are successful.



1. President J. M. Underwood of the Jewell Nurseries (1900). 2. Overlooking a section of the Jewell Nurseries. Shade tree department. 3. Washing out heavy seeds for grafting stock. 4. Small fruit section of the Jewell Nurseries. 5. Dipping fruit trees. 6. In the Jewell experimental orchards. 7. Dormant trees, tied ready for shipment.



A Fairstand Made of Apples and Other Fruits

EXHIBIT

Made by

The Jewell Nursery Company

at the

Minnesota State Fair of 1906